



Welcome to the Handpicked Cellar Door

This is a cellar door, just like the name suggests. We make wines in different regions because we love the idea that you can travel the world, one wine at a time. Right here is where it all comes together in one place.

- **Wine delivered straight to your desk**...within 3 hours if your desk is close!
- **Join a wine class** - we hold regular fun events. Virtual Wine and Yoga, anyone?
- **Hire one of our event spaces** for your next experience or team building session
- **Sign up for our Trunk Club** to receive a monthly or quarterly wine delivery and plenty of sweet perks



CELLAR DOOR PREMIUM WINE AND CHEESE EXPERIENCE

minimum 2 person

Four grazing courses, consists of a wide selection of local and imported cheese and charcuterie items, which have been carefully chosen to complement our premium wines, all served in varietal glasses to enhance your experience.

Prosecco aperitif w/. marinated olives, two 75ml glasses of Collection wines, two 75ml glasses of Vineyard wines, four select cheese, four select charcuterie and accompaniments

\$99pp

NOT available after 7pm due to current closing restrictions



HANDPICKED®

REGIONAL SELECTIONS

PROSECCO | \$12 / GLASS
Veneto DOC, Italy NV - *Organic*
PINOT GRIGIO | \$12 / GLASS
Friuli Grave DOC, Italy 2018
SAUVIGNON BLANC | \$12 / GLASS
Marlborough, NZ 2019
FIANO Trial Batch | \$12 / GLASS
Murray Darling, VIC 2018

PINOT NOIR | \$12 / GLASS
Yarra Valley, VIC 2018
SHIRAZ | \$12 / GLASS
Barossa Valley, SA 2016
DOURO | \$12 / GLASS
Portugal, EU 2016
NEBBIOLO | \$12 / GLASS
Pyrenees, VIC 2018

COLLECTION

CHARDONNAY | \$16 / GLASS
Yarra Valley, VIC 2017
PINOT NOIR | \$17 / GLASS
Central Otago, NZ 2016
SHIRAZ | \$18 / GLASS
Barossa Valley, SA 2016

GRENACHE | \$16 / GLASS
Barossa Valley, SA 2018
CABERNET SAUVIGNON | \$18 / GLASS
Margaret River, WA 2015
CABERNET SAUVIGNON | \$18 / GLASS
Margaret River, WA 2013

SINGLE VINEYARD

CAPELLA PINOT NOIR | \$22 / GLASS
Mornington Peninsula, Victoria 2017
HIGHBOW HILL CHARDONNAY | \$18 / GLASS
Yarra Valley, Victoria 2017

HIGHBOW HILL PINOT NOIR | \$22 / GLASS
Yarra Valley, Victoria 2015
BRINDLE MERLOT | \$32 / GLASS
Margaret River, Western Australia 2014

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WINE FLIGHTS and PAIRING

AROUND THE WORLD

FLIGHT ONLY | \$30 (75ml x 4 glasses) OPTIONAL PAIRING + | \$16 (20g x 4 pairing)

PINOT GRIGIO | Regional Selections
Friuli Grave DOC, IT

MILAWA BRIE |
Milawa, VIC

SAUVIGNON BLANC | Regional Selections
Marlborough, NZ

MEREDITH CHEVRE |
Meredith, VIC

CHARDONNAY | Regional Selections
Yarra Valley, VIC

ONETIK CHEBRIS |
Macaye-Pyrénées, FR

DOURO | Regional Selection
Portugal, EU

SERRANO |
Regional, ES

ARVO IN VEALE GARDENS

FLIGHT ONLY | \$35 (75ml x 4 glasses) OPTIONAL PAIRING + | \$16 (20g x 4 pairing)

RIESLING | Regional Selections
Clare Valley, SA

GORGONZOLA DOLCE LATTE DOP |
Piemonte, IT

SHIRAZ | Collection
Barossa Valley, SA

PECORINO PEPATO |
Barossa Valley, SA

CABERNET SAUVIGNON | Regional Selections
Coonawarra, SA

ROQUEFORT |
Aveyron, FR

CABERNET SAUVIGNON | Collection
Coonawarra, SA

BRESAOLA |
Barossa Valley, SA

THE DARK FLIGHT

FLIGHT ONLY | \$35 (75ml x 4 glasses) OPTIONAL PAIRING + | \$16 (20g x 4 pairing)

PINOT NOIR | Regional
Mornington Peninsula, VIC

BLACK SAVOURINE |
Yarra Valley, VIC

PINOT NOIR | Collection
Central Otago, NZ

MAHON |
Mahon-Menorca, ES

CABERNET MERLOT | Collection
Margaret River, WA

PONT-L'ÉVÊQUE |
Normandy, FR

CABERNET SAUVIGNON | Collection
Margaret River, WA

TARWIN BLUE |
Berry's Creek, VIC

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WINE FLIGHTS and PAIRING

PETE'S BACKYARD

FLIGHT ONLY | \$40 (75ml x 4 glasses) OPTIONAL PAIRING + | \$16 (20g x 4 pairing)

CHARDONNAY Highbow Hill Vineyard Yarra Valley, VIC AU	MOUNTAIN MAN Timboon, VIC
CHARDONNAY Capella Vineyard Mornington Peninsula, VIC AU	HOLLY GOAT Sutton Organic Farm, VIC
PINOT NOIR Collection Tamar Valley, TAS AU	TARWIN BLUE Berry's Creek, VIC
GRENACHE Collection Barossa Valley, SA AU	BRESEOLA Quattro Stelle, NSW

ROSÉ TATTOO

FLIGHT ONLY | \$30 (75ml x 4 glasses) OPTIONAL PAIRING + | \$16 (20g x 4 pairing)

GORMAN ROSÉ Trial Batch Yarra Valley, VIC	CAMEMBERT Normandy, Fr
NEBBIOLO ROSÉ Trial Batch Pyrenees Valley, VIC	TALEGGIO Lombardy, IT
NEBBIOLO ROSÉ Trial Batch Pyrenees Valley, VIC	HUBERTS Yarra Valley, VIC
PINOT NOIR Regional Selection Yarra Valley, VIC	ANIS PLANO La Garriga, ES

ONE WAY TICKET

FLIGHT ONLY | \$30 (75ml x 4 glasses) OPTIONAL PAIRING + | \$16 (20g x 4 pairing)

PINOT GRIGIO Regional Selection Friuli Grave, IT	MIXED MILK ROBIOLA Piemonte, IT
VERMENTINO Trial Batch Mildura, VIC	BRESEOLA Quattro Stelle, NSW
FIANO Trial Batch Mildura, VIC	SOPRESSA Quattro Stelle, NSW
MOSCATO D'ASTI Regional Selection Piemonte, IT	GORGONZOLA Lombardy, IT

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HANDPICKED®

CHEESE OPTIONS

SOFT WHITE

MIXED MILK ROBIOLA | Piemonte, IT

Thick and fudgy with some runny patches under the thin, white Geotrichum rind.

BRILLAT SAVARIN with TRUFFE | Burgundy, Fr
the truffle infusion and perfumed cheese. This handmade artisan cheese is rich, indulgent, seriously creamy, and exquisite.

MEREDITH CHEVRE | Meredith, VIC
Handmade using milk supplied only by the farm coated in ash, has a moist, wet texture, a creamy and characteristic crisp flavour.

MILAWA BRIE | Milawa, VIC
A clean buttery white mould cheese, luscious texture, rich milkiness, creamy and grassy notes, a milder style of brie.

WASH RIND

WOOMBYE BLACKALL GOLD | Sunshine Coast, QLD
Surprisingly mild while young, develops a robust flavour as it ripens.

MAURI TALEGGIO | Lombardy, IT
A cave matured wash rind cheese, creamy texture balanced with the delicious yeasty taste provided by the rind, slight fruity tang.

PONT-L'ÉVÊQUE | Normandie, FR
Dry nuttiness, oaky flavours, delicate, fruity, lactic flavour with a hint of yeast on the salty finish.

SEMI HARD / HARD

AURICCHIO PECORINO PEPATO | Sicily, IT
pure sheep's milk cheese from Sicily that is flavoured with whole peppercorns, aged for about 3-4 months, is lightly salty with the characteristic spicy taste

PYENGANA CLOTH BOUND CHEDDAR | Pyengana, TAS
Traditional English cloth bound method, subtle grassy and sweet to the pallet, nice bite to finish, aroma of honey and herbs.

COMTÉ FORT AGED "LA COURONNE" | Jura, FR
A raw milk cheese, developed into a dense, smooth texture and a concentrated nutty flavour.

MAHON CURADO en CAVA | Mahon-Menorca, ES
12 months cave aged raw milk cheese, crumbly with hints of paprika.

BLUE

TARWIN BLUE | Berry's Creek, VIC AU
Earthy rind, creamy texture with long intensity of farmyard notes.

ROQUEFORT PAPILLON | Aveyron, FR
This cheese's smell is powerful, rich and tangy, reminiscent of bread and yeast, the texture is creamy yet crumbly.

GORGONZOLA DOLCE LATTE DOP | Piemonte, IT
Sweet and gentle, rich and creamy, luscious texture with some super-runny patches scattered throughout when aged.

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CHEESE & CHARCUTERIE

Wine and cheese go together like Beyoncé and Jay-Z. As with our wines, regionality is the guiding influence when we select our curated cheese selection.

From the great wine regions such as Burgundy in France and Lombardy in Italy hail some of the world's greatest artisan cheese makers. All our imported cheeses are airfreighted into Australia by our preferred local cheesemongers and served fresh on your plate.

CHEESE 60g

- Single Cheese | 14
- Baby Cheezus (2 cheeses) | 26
- Fromage A Trois (3 cheeses) | 38
- Cheese Dreams (4 cheeses) | 46

CHARCUTERIE 40g

- Petite Charcuterie (1 meat) | 14
- Due Carni (2 meats) | 26
- Tre Charcuterie (3 meats) | 38
- 'FAB 4' Charcuterie (4 meats) | 46

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CHARCUTERIE OPTIONS

SALUMI 40g

- MORCON | Chilli, ES
- TARTUFO | Truffle, AU
- ANIS PLANO | Fennel, ES
- SOPRESSA VICENTINA | Traditional, IT

CURED MEATS 40g

- SCHULTZ PANCETTA | Barossa, SA
- BRESAOLA | Valtellina IGP, IT

OFF THE BONE 40g

- PROSCIUTTO DI PARMA (IT)
- JAMÓN SERRANO GRAN RESERVA (ES)

CONDIMENTS 40g

- Ortiz Anchovy Fillets in Olive Oil (ES) | 16
- Cornichons (FR) | 7
- Gordal Olives (ES) | 6
- Prune and Walnut Log (AU) | 7

HP Charcuterie for 2 | 3 meats, 3 cheeses, & condiments | 95

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